

At the Summit

the e-zine of Summits Wayside Tavern



February 9, 2009

Pint Nights

Pint Nights are held from 7-9 pm at all locations. Drink a pint and keep the glass! (while supplies last!)

02/14 Lindeman's
02/20 Southampton
02/21 Blue Moon
02/28 Killians

What's Up At the Summit?

Summits Wayside Tavern cordially invites you to

THE EXTREME BEER DINNER

Monday, February 16, 2009 Cumming, Ga
7:00 p.m. \$99.99 per person

Spend an evening sampling some of the most extremely unique and special beers available paired with a multi-course gourmet dinner. This multi-course presentation will take your palate to the EXTREME!

The Beers...

Sweetwater Happy Campfire Cask ~ Estrella Damm Inedit ~
Terrapin India Brown Ale Cask aged with Georgia muscadine soaked oak chips
Samuel Adams Imperial Stout ~ Samuel Adams Imperial Wit ~ Rogue 10,000th ~
Samichlaus ~ Lindeman's Gueuze Cuveé René ~ De Proeuf Collaboration Ale ~ De
Struise Black Albert Russian Imperial Stout ~ Amarcord Birra Artigianale Doppelbock
~ La Trappe Quadrupel ~ Sierra Nevada Bigfoot Barleywine ~ Sierra Nevada Imperial
Smoked Porter ~ Magic Hat "Odd Notion" Poppy Agave Pilsner ~ Old Dominion
Millenium Ale

Appetizers

~ Duck wings prepared with a fresh apricot plum sauce
~ Antelope pot stickers served with chile sauce
~ Fresh smoked scallops, mussels and shrimp served atop a Manchego
cheese pizza topped with Flying Fish roe and artichokes
~ Crispy Manchego cheese croquettes

Pasta Course

~ Quail stuffed ravioli poached in a ponzu-carrot juice reduction, topped
with wasabi topeko and resting on top of a fresh seaweed salad

Main Course

~ A mixed grill of Skate Grenobloise, South Carolina sage roasted poussin with Peruvian
purple potato mash, and Ostrich Mignon with a foie gras foam served with an
assortment of fresh roasted vegetables

Desserts

~ Vanilla Bean goat cheese ice-cream accompanied by candied walnuts
~ A menage of assorted fresh fruits, nuts and cheeses delicately
dipped in Valrhona and El Rey chocolates

Hungry yet??? Seats are reserved in advance only!

Tough Life...

TOUGH LIFE BY MARIO LUQUE WWW.CARICATURES2GO.COM



Mario Luque is a local Atlanta cartoonist and caricaturist and can be contacted via his web site at: www.caricatures2go.com.

Mario can do drawings for your publication and is currently in two state-wide magazines!

Rogue Casks...



Location!	Sat. 2/28	Fri. 3/27
Snellville	Double Dead Guy	DeadGuy
Cumming	Double Dead Guy	Mogul
Woodstock	Double Dead Guy	Mogul

Visit us on the web at www.summits-online.com



"At the Summit - the e-zine of Summits Wayside Tavern" is published weekly by Summits Wayside Tavern®, a restaurant chain in the southeastern US, head-quartered in Snellville, Georgia serving quality food and beverages.

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summits-online.com/maillist.html

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Find your Summits!

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CAJUN MENU!!!



Woohoo! The Cajun Menu is He-ah!

Our annual Cajun Menu is now available! During the month of February only you will be able to enjoy truly authentic Cajun dishes such as:

Buffalo Shrimp * Shrimp Po-Boy
* Crawfish Po-Boy * Andouille
Smoked Sausage Sandwich * Spicy

Crawfish Caesar Salad Shrimp & Crawfish Etouffee Red Beans & Rice * Spicy Shrimp Caesar Salad * New Orleans Barbecued Shrimp * Blackened Cajun Cast Iron Grouper

Then make sure to mark your calendars to take part in one of our authentic Crawfish Boils! Dates vary per store location so make sure you read closely to find out when your Summits will host their boil!

\$24.99 All You Can Eat

Includes all you can eat crawfish, corn, potatoes, carrots, okra, red beans & rice, and corn bread.

Snellville will host a Crawfish Boil

Sat, Feb 28th

JOIN US FROM 3:00 pm UNTIL 9:00 pm

\$24.99 ALL YOU CAN EAT!

Cumming & Woodstock will host a Crawfish Boil

Sat, Feb 14th

Sat, Feb 21st

Sat, Feb 28th

Sat, Mar 7th

JOIN US FROM 3:00 pm UNTIL 9:00 pm

\$24.99 ALL YOU CAN EAT!

Wed. AYCE Crab Legs & Trivia!

Come from 4 - 10 pm and get your fill of fresh snow crab legs, drawn butter, jalapeno cole slaw, homemade corn bread, french fries and our homemade shrimp corn chowder for \$19.99.

Team Trivia offers the chance to win up to \$50.00 in house cash! Play time begins at 8 pm!

Sat.: Rack of Ribs Plate

Don't miss Summits' newest dinner - the Rack of Ribs Plate! This fabulous dinner includes French fries and homemade jalapeno cole slaw and a great rack!

Available Saturday nights only from 5:00 - 10:00 pm.

While supplies last

Cooking With Beer!

Southern Cooked Greens Recipe

Recipe Source: Real Beer and Good Eats by Bruce Aidells & Dennis Kelly (Alfred A. Knopf) From Emeril's TV Dinners by Emeril Lagasse (William Morrow), for About.com

Ingredients:

- 1/2 pound raw bacon, chopped
- 3 cups julienne onions
- Salt
- Freshly ground black pepper
- Pinch cayenne
- 2 Tablespoons minced shallots
- 1 Tablespoon minced garlic
- 1 (12-ounce) bottle Dixie Beer
- 1/4 cup rice wine vinegar
- 1 Tablespoon molasses
- 6 pounds greens, such as mustard greens, collard greens, turnip greens, kale, and spinach, cleaned and stemmed

Directions

In a large pot, render the bacon until crispy, about 5 minutes. Add the onions and cook for about 6 to 7 minutes or until the onions are wilted. Season the mixture with salt, pepper and pinch of cayenne. Add the shallots and garlic and cook for 2 minutes.

Stir in the beer, vinegar, and molasses. Stir in the greens, a third at a time, pressing the greens down as they start to wilt. Cook the greens, uncovered for about 1 hour and 15 minutes. Yield: 8 servings



We NEED Pictures!

Send us your pictures! Summits is looking for our customers in action. If you have pictures of yourselves having fun at our stores or having fun someplace else wearing Summits gear please send them to us at summitstavern2@bellsouth.net. We are interested in using them in our ezine and on our website so please express your permission to use the pictures!

We don't save previous entries so if you've submitted before don't be shy about sending the same photos in! We can't wait to see what we get!



Beer Geek

English Mild Ale

Mild Ales originated in coal mining regions of England and Wales. Mild Ale was intended as a low alcohol beer for heavy consumption by miners and as a harvest time drink for farm workers. They are often the least expensive beers available. Mild Ale is sweeter and lighter colored than Porter. It is as malty as possible in a low gravity beer. This style is most common in the West Midlands of Great Britain. It had been declining as a style due to a perception as old-fashioned. It now seems to be making a comeback. Mild refers to bitterness not flavor. They can be full of flavor whether light or dark. Includes English Light and Dark Milds which are described below.

Beer Spotlight

Yuengling Black & Tan

This is a pioneer brand that models a traditional English half and half. Introduced in 1986, Yuengling introduced one of the first hand crafted draft blends to lead this style of American brewing. This style combines the Premium beer with the dark brewed porter.



Food Spotlight

Chicken Tenderloins

A generous portion of hand breaded chicken tenderloins fried to perfection. Served with french fries, jalapeno cole slaw & honey mustard.

See our menu: www.summits-online.com



Did You Know?

Before the year 1000, the word "she" did not exist in the English language. The singular female reference was the word "heo", which also was the plural of all genders. The word "she" appeared only in the 12th century, about 400 years after English began to take form. "She" probably derived from the Old English feminine "seo", the Viking word for feminine reference.



Quote of the Week

"May the roof above us never fall in, and may we friends gathered below never fall out."
-Old Irish Blessing

The SUMMITS Calendar!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
8	Summits Univ. Cumming RANDALL! tba	Summits Univ. Snellville Family Night! 5-9pm	CRAB!! Trivia ALL locations:8p double!	Summits Univ. Woodstock	13 C + W: Trivia 9p S Trivia 10p	7-9p Lindeman's
15 ROGUE	EXTREME BEER DINNER RANDALL! tba	17 Family Night! 5-9pm	CRAB!! Trivia ALL locations:8p double!	19	20 C + W: Trivia 9p S Trivia 10p	7-9p Blue Moon
22	23 RANDALL! tba	24 Family Night! 5-9pm	CRAB!! Trivia ALL locations:8p double!	26	27 C + W: Trivia 9p S Trivia 10p	7-9p Killian's CASKS!!!
Mar. 1	2 RANDALL! tba	3 Family Night! 5-9pm	CRAB!! Trivia ALL locations:8p double!	5	6 Lion Stout C + W: Trivia 9p S Trivia 10p	7-9p Shiner Black